

CONFECTIONARY



Production capacity/annum

240 thousand kg.

Production process

These are manufactured by preparing a solution of Cane sugar to which invert sugar or glucose syrup or a chemical reagent for bringing about partial inversion is added. The syrup is cooked to a temperature of 310-320°F, in an open pan or a steam jacketed kettle. In the open fire boiling process, however, a certain amount of caramelisation takes place, which imparts a characteristic flavour to the product.

Process flow chart



Machinery & equipment required

- Weighing Scale 0-100 & 0-25 Kg.
- Steam jacketed Kettle
- Steam Generator
- Emulsifier
- Mixing Pan
- Stainless Steel Kettles
- Roller Machine
- Power Operated Press
- Toffee Spreading trays
- Hand operated toffee Cutter
- Paper cutting machine
- Foil sealer

Raw material/consumables required

- Sugar
- Cream
- Condensed milk
- Glucose
- Syrup
- Hard Fat
- Butter
- Vanilla
- Salt
- Eriable Colour

Utilities required

Power required(load)	:	15 K.W.
Water required(per shift basis)	:	2500 litres.

Manpower required

• Skilled Workers	:	3 Nos.
• Unskilled	:	5 Nos.

Area required

Total Area	:	350 Sq. Mtr.
Covered Area	:	250 Sq. Mtr.

Investment required

Machinery & Equipment	:	} ₹ 35.0 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)	:	